breakfast

Minimum of 20 people

Continental

$12 per person

Assorted Danish and Muffins
Fresh Fruit Skewers - melon, pineapple, grapes, strawberries
Yogurt and Granola- honey greek yogurt topped, granola

Classique

$14 per person

Pancakes
Eggs scrambled
Bacon or Sausage
syrup and blueberry compote.

Bagel Party

$12 per person

Assorted bagels
cream cheese
Assorted preserves
Lox, red onion, and capers
Vegan cream cheese add .50 cents per head

Breakfast add-ons

Treat yourself

$7 per person, available as an individual purchase or add-on to any of the above
smoked salmon, toasted farmhouse bread, avocado, everything seasoning

Breakfast Burritos

$4.50 each available as an individual purchase or add-on to any of the above
Choice of protein: Bacon, Sausage, Pork Green Chile, Chipotle and Lime Tofu
scrambled egg, cheddar, potato wrapped in a local flour tortilla

bespoke menu options available
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brunch

Minimum of 15 people

The Grand
$17 per person, pick four

Grilled asparagus - with black olive and chili gremolata
Croque monsieur bake - ham, mustard, gruyere, bread, baked with egg
Overnight oats - choice of carrot cake, blueberry, marmalade
French toast - with bavarian cream and macerated strawberries
Egg bites - choice of ham & cheese, mushroom & spinach, bacon & tomato
Fruit plate - beautifully displayed assortment of sliced fruits
Baked oats - apple cinnamon

The Millennial
$22 per person, pick four

Churro cruffins - muffin shaped croissant, filled with custard dusted with cinnamon and sugar
Shakshuka - a middle-eastern style dish of egg, tomato, peppers and onion
Croissan'wich - mini croissants with scrambled egg, cheese and choice of protein
Avocado smoked salmon - on toast with thinly sliced hardboiled egg, everything seasoning
Quiche Loraine with a potato crust - quiche can individually or full pie (serves 8), bacon and cheese
Leek Latkes - shredded potato and leek, tzatziki sauce

Drink Service
minimum 10 people
Coffee - $3.50 per head
Freshly brewed coffee served with a selection of sweeteners, one diary creamer and one plant-based creamer
Coffee and Tea - $4 per head
Freshly brewed coffee served with a selection of teas, sweeteners, one diary creamer and one plant-based creamer
Coffee and Juice - $6 per head
Freshly brewed coffee served with a selection of juice, sweeteners, one diary creamer and one plant-based creamer

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box lunch

$12 per person

Minimum of 10 people
Boxes include one each entrée, side, dessert
Add water $2.00 each

Entrées

Mixed Green Salad - roasted chicken or tofu with mesclun lettuces served with tomato. cucumber, carrot, radish
Buffalo Chicken Wrap - roasted chicken tossed in buffalo sauce, lettuce, side of blue cheese
Chipotle Chicken Wrap - with roasted chicken chipotle, mayo, tomato, lettuce
Italian Hoagie - sliced italian meats, crispy lettuce, oil and seasoning
Turkey Swiss Sandwich - classic turkey swiss on hearty bread with dijonniase, lettuce, tomato
Southwest Chicken Wrap - roasted chicken, pickled jalapeno, tomato, cheese, black bean, smokey ranch
Cobb Salad - chopped romaine, cheddar, chicken, tomato, boiled egg, bacon

Sides

Salted Potato Chips
Classic Pasta Salad - macaroni with diced peppers, tomato, onions, Italian dressing
Side Salad - mixed greens, tomato, cucumber, vinaigrette on side

Desserts

Seasonal cookies and brownies
Fruit Cup - melon, pineapple, grapes, strawberries

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box lunch

$15 per person
$13 per person without dessert

Minimum of 10 people
Boxes include one each entrée, side, dessert
Add water $2.00 each

Entrées

Muffaletta - olive and red pepper tapenade, provolone, italian cold cuts, vinaigrette, on ciabatta bread.
Curry Chicken Wrap - marinated chicken with shredded lettuce, red onion, cucumber, in pita with yogurt sauce on side
Southwest Chicken Salad - chopped romaine, roasted chicken, pickled jalapenos, tomato, shredded cheese, and black beans dressed with smokey ranch
Falafel Wrap - house-made falafel, with lettuce, cucumber yogurt, pickled carrot in a pita
Falafel Fattoush - chopped romaine, radish, garbanzo beans, tomato, house made falafel, dressed with oil & vinegar
Chicken Caesar Salad- romaine, sliced roasted chicken breast, shaved parmesan, anchovy, and classic caesar dressing
Beet Poke - ginger and garlic rice with carrots, sesame soy marinated beets, wakame, and furikake served cold

Sides

Classic Pasta Salad - macaroni with diced peppers, tomato, onions, italian dressing
Side Salad - mixed greens, tomato, cucumber, vinaigrette on side
Salted Potato Chips

Desserts

Mini Cannoli - two shells filled with lemon cream cheese, dipped in rainbow sprinkles
Fruit Cup - fresh cut melon, pineapple, grapes, and strawberries
Assorted cookies and brownies

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rice hot lunch buffet

$16 per person
$14 per person without dessert

Minimum 10 people. Choice of two.
Choice of roasted chicken or tofu. Add choice of salmon for $3
Add water $2.00 each

Rice Bowls

Tikka - spiced tomato sauce over aromatic rice, naan bread, cucumber yogurt
Beet Poke - ginger and garlic rice, carrots, sesame soy marinated beets, wakame, furikake
Teriyaki - fried rice, edamame, cucumber, radish, pickled carrot, furikake
Katsu - sticky rice with a katsu curry sauce
Fire Cracker - vegetable fried rice with green onions, topped with spicy mayo
Kedgeree - turmeric rice with carrot, green onions, hardboiled egg, peas, cilantro, curry sauce

Desserts

Mini Cannoli - two shells filled with lemon cream cheese, dipped in rainbow sprinkles
Fruit Cup - fresh cut melon, pineapple, grapes, strawberries
Assorted cookies and brownies

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grain hot lunch

$18 per person
$16 per person without dessert

Select between buffet or individual boxed lunches. Minimum 10 people.
Choice of roasted chicken or tofu. Add choice of salmon for $3
Add water $2.00 each

Grain Bowls

Quinoa - roasted sweet potato, kale, apple, served with turmeric dressing
Smoked Farro - smokey tomato farro with kale, carrots, dates, pickled onion
Bombay - turmeric rice, fried potato, boiled egg, peas, curry sauce
Lentils - beets, cremini mushrooms, spinach, green lentils

Sides

Classic Pasta Salad - macaroni with diced peppers, tomato, onions, Italian dressing
Side Salad - mixed greens, tomato, cucumber, vinaigrette on side
Salted Potato Chips

Desserts

Mini Cannoli - two shells filled with lemon cream cheese, dipped in rainbow sprinkles
Fruit Cup - fresh cut melon, pineapple, grapes, strawberries
Assorted cookies and brownies

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salad lunch

$18 per person
$16 per person without dessert

Individual boxed lunches. Minimum 10 people.
Choice of roasted chicken or tofu. Add choice of salmon for $3
Add water $2.00 each

Salads

Chopped Romaine - farro, puffed rice, peas, green peppers, hard-boiled egg
Kale and apple - shredded kale with green apple. dried cranberries, garbanzo beans, sliced almonds, maple turmeric dressing
Crunchy Spinach and Rice - spinach, shredded cabbage, edamame, green onions, carrots, rice, ginger and soy dressing
Harvest - roasted sweet potato, quinoa, goat's cheese, kale, toasted pumpkin seeds
Caesar - romaine, shaved parmesan, croutons, caesar dressing
Strawberry - field greens, strawberries, toasted almonds, feta, balsamic
Green Goddess - chickpeas, roasted sweet potatoes, raw carrots, broccoli, shredded cabbage, beets, roasted almonds, baby spinach, shredded kale, green goddess ranch

Dressings available: turmeric maple, smokey ranch, balsamic, soy and ginger, za'atar and garlic

Sides

Classic Pasta Salad - macaroni with diced peppers, tomato, onions, italian dressing
Side Salad - mixed greens, tomato, cucumber, vinaigrette on side
Salted Potato Chips

Desserts

Mini Cannoli - two shells filled with lemon cream cheese, dipped in rainbow sprinkles
Fruit Cup - fresh cut melon, pineapple, grapes, and strawberries
Assorted cookies and brownies

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meze lunch buffet

$18 per person
$16 per person without dessert

Minimum 10 people.
Roasted chicken and house made falafel. Add salmon for $3
Add water $2.00 each

Choice of grains or greens. Choice of two

Romaine, Mixed Greens, Spinach
Quinoa, Basmati Rice, Pita

Toppings

tomatoes, cucumber, corn, peppers, pickled red onion, olives, carrot, garbanzo, feta cheese, beets, pita crisps, shredded cabbage, za'atar and garlic dressing, hummus, cucumber yogurt, harissa

Sides

Classic Pasta Salad - macaroni with diced peppers, tomato, onions, italian dressing
Side Salad - mixed greens, tomato, cucumber, vinaigrette on side
Salted Potato Chips

Desserts

Mini Cannoli - two shells filled with lemon cream cheese, dipped in rainbow sprinkles
Fruit Cup - fresh cut melon, pineapple, grapes, and strawberries
Assorted cookies and brownies

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north end lunch buffet

$16 per person

Minimum 10 people.
Roasted chicken and beyond meat - meatball. Add salmon for $3
Add water $2.00 each

Two types of pasta: rigatoni in marinara and rigatoni and alfredo

Toppings

tomatoes, roasted bell pepper, olives, chopped spinach, zucchini, chili flakes and shaved parmesan

Desserts add $3 per head

Mini Cannoli - two shells filled with lemon cream cheese, dipped in rainbow sprinkles
Fruit Cup - fresh cut melon, pineapple, grapes, and strawberries
Assorted cookies and brownies

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vegan box lunch

$16 per person
$14 per person without dessert

Boxes include one each entrée, side, dessert. Minimum 10 people.
Add water $2.00 each

Entrées

Smoked Farro Bowl - with a roasted tomato sauce, dates, kale, carrots
House Made Falafel Salad - shredded romaine, radish, tomato, cucumber, carrots, garbanzo beans , za'atar dressing
Teriyaki Rice Bowl - garlic fried rice with crispy tofu, edamame, vegetables, furikake
House Made Gnocchi - with roasted squash, squash puree, kale
Roasted Corn and Arugula Salad- with polenta croutons, vegan smokey ranch GF
Beet Poke - ginger and garlic rice with carrots, sesame soy marinated beets, wakame, sesame

Sides

Side Salad - mixed greens, tomato, cucumber, vinaigrette on side
Salted Potato Chips

Desserts

Blueberry Chia Seed Pudding - chia seeds, coconut yogurt , blueberry juice, fresh blueberries, lemon
Fruit Cup - fresh cut melon, pineapple, grapes, and strawberries
Coconut Rice- rice pudding cooked in coconut milk and topped with caramelized pineapple

bespoke menu options available

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picnic menu

Choice of 2 proteins, 3 sides, 2 desserts - $20 per person
Choice of 3 proteins, 5 sides, 3 desserts - $25 per person
Minimum 20 people. Chef fee will apply for attended service.

Proteins

Slow-cooked spring lamb - braised lamb shoulder, onion, mint, cilantro
Sausages and sauerkraut - grilled kielbasa, sauerkraut
Marinated grilled chicken - sliced garlic herb marinated chicken
Burgers - house-made burgers
hot dogs - kosher hot dog
Pulled pork - smoked and braised pork butt with white, carolina, and memphis style BBQ sauces
Black pepper tofu lettuce cups - fried tofu tossed in black pepper and fermented black beans.

Sides and Salads

Caprese salad - sliced fresh mozzarella, tomato, basil and balsamic reduction
Grilled asparagus with gribiche dressing - grilled asparagus dressed with hard-boiled egg, capers shallot and parsley
Grilled stone fruit with burrata and balsamic reduction -sliced grilled peaches with burrata cheese and balsamic vinegar reduction
Shrimp and cauliflower fried rice - cauliflower rice fried with ginger, garlic, diced vegetables and sweet chili shrimp
Zoodles with chorizo and garlic and herb sauce - zucchini noodles with chorizo crumbles and a creamy herb sauce
Peanut rice noodle salad with crunchy veggies - rice noodles with a creamy spicy peanut sauce, shaved peppers, green onions and snap peas
Antipasto pasta salad - a tortellini salad with diced salami, pepper jack, tomatoes, olives and pepperoncini
Beetroot, blood orange, and olive - sliced roasted beets with a medley of orange slices and Castelvetrano olives
Tahini carrot slaw - shredded carrots, shaved cabbage with sliced red onion and a tahini sauce
Marinated mushrooms with walnut and tahini yogurt - roasted mushrooms ala grecque with toasted walnuts, sumac and tahini yogurt
Moroccan cous cous - couscous salad with raisins, bell pepper, diced red onion and beyond kofta bites
Panzanella salad - a salad of diced tomato, basil, bread and confit garlic

Desserts

Classic vanilla cake with custard and marinated berries
Strawberry shortcake - classic angel food cake, strawberry compote, whipped cream
Rhubarb fool - tangy rhubarb compote with chantilly cream
Coconut and chocolate bars - shaved coconut, chocolate chips, coconut oil
A slice of summer english pudding - summer terrine of mixed berries in prosecco jelly

bespoke menu options available

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canapés

Price is per piece.
Minimum pick three choices. Minimum 20 people

Shrimp Ceviche - $5
a classic shrimp ceviche with chimichurri

Rice Cake with Smashed Edamame - $3
furikake rolled sushi rice topped with edamame and ginger

Braised Short Rib with Polenta - $4
braised beef short rib with creamy polenta and a tomato jam

Mushroom Truffle Tart - $4
mushroom duxelles with a truffle sauce topped with grated parmesan and chives

Arancini with Hatch Chili Romesco - $4
a fried risotto ball with almond and a hatch chili romesco sauce

Sweet Chili Tofu or Korean BBQ Pork Lettuce Cup - $4

Mini Pork & Caramelized Onion Rolls - $4
this British holiday classic rolled in puff pastry

Beyond Meat Kofta - $4
with north african spiced couscous

Sweet Chili Chicken Skewer - $4

House-made Falafel, olive, tomato skewer - $3
with house-made hummus

Smoked Salmon on Bagel Chip - $5
smoked salmon with crème fraiche on soda bread with shaved fennel, radish, dill

Confit Duck Coquette - $5
with a cherry compote

Trout Pate on a Crostini - $5

Peppermint Brownie - $3.50
with candy cane sprinkles and whipped cream

Winter Fete - $3.50
eggnog mouse with candy cane garnish

bespoke menu options available

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bar choices

Hot Chocolate Bar
$7 per person
minimum of 20 people

Hot Chocolate - house made with milk, sugar, cocoa powder, and a pinch of salt
Decorate with the following:
mini marshmallows
crushed peppermint
whipped cream
caramel drizzle
sprinkles

Add dairy alternative $15 flat fee
Add cake pops, mini churros $4 per person
Add eggnog for $2 per person
Add apple cider for $2 per person

Snack bar
$12 per person
popcorn and movie candy
minimum of 20 people

Assorted popcorn - sea salt, white cheddar, caramel, ranch
Candy - gummy bears, whoppers, chocolate covered peanuts, m&m's, red licorice, milk duds

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bar choices

Lemonade and Ice Tea Bar
$7 per person
minimum of 20 people, pick two of each

Lemonade - original, strawberry, mango and tajin, blueberry, lavender
Ice Tea - sweet, unsweetened, peach, hibiscus, blackcurrant blueberry
Add extra garish fruit $2 per person .

Mojito and Margarita Mocktails
$12 per person
minimum of 20 people, choose one

Mojito - mojito mixture, turbinado, mint, lime
Choose one add-on - strawberry, blueberry, ginger, mango-pineapple.

Margarita - margarita mixture, lime , lime juice, salt, sugar
Choose one add-on - strawberry, spicy blend, mango, pineapple

bespoke menu options available

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bar choices

Trail mix bar
guests build their own 6 oz bag
minimum of 20 people

Choice of 6 items - $8 per person
Choice of 8 items - $10 per person
Choice of 10 items - $12 per person

Trail mix ingredients:
house made granola
peanuts
m&m's
raisins
chocolate chips
peanut butter chips
almonds
dried pineapple
shredded coconut
craisins
toasted pumpkin seeds
rice crackers
wasabi peas
chia seeds
toasted quinoa
sunflower seeds
banana chips
cashews

bespoke menu options available

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bar choices

Mashed Potato or Mac and Cheese Bar

guests build their own creation
minimum of 20 people

Choice of 6 items - $10 per person
Choice of 8 items - $12 per person
Choice of 10 items - $14 per person

Comes with salt, pepper, and butter

Ingredient options:

cheese
chives
bacon
gravy
caramelized onions
sour cream
corn
peas
green onion
shredded chicken
broccoli
toasted pumpkins seeds
mushrooms
horseradish cream
turkey sausage
bbq sauce
ham
baked beans
truffle oil
hot sauce

bespoke menu options available

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desserts

mini composed desserts
minimum of 20 people

Choice of 4 items - $12 per person
Choice of 6 items - $16 per person

Raspberry yuzu and white chocolate mousse - layered white chocolate mouse, raspberry, yuzu
Cherry napoleon - layers of chantilly cream, puff pastry, and cherry compote
Sponge, vanilla custard with marinated berries - classic vanilla cake with custard and berries
Strawberry shortcake - classic angel food cake, strawberry compote, whipped cream
Rhubarb fool - tangy rhubarb compote with chantilly cream
Coconut and chocolate bars - shaved coconut, chocolate chips, and coconut oil
A slice of summer pudding - summer terrine of mixed berries in prosecco jelly

bespoke menu options available

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feast boards

$12 per person
Minimum 10 people

pick three meats

prosciutto, coppa, bresaola, spanish style chorizo, salami, salami with fennel pollen

pick two chesses

gouda, cheddar, sage darby, blue cheese, goat cheese

Garnished with fruits, nuts, honey, quince paste, and seasonal jams
Served with assorted crackers and crostini

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flatbreads

$12 per person

Minimum 25 people. Choice of 3.

sausage and caramelized onion

paladori sausage crumbles, caramelized onions and mozzarella

roast chicken and arugula

arugula pesto, roasted chicken and goat cheese topped with wild baby arugula

ricotta and sweet corn

a herb ricotta base topped with blistered baby tomatoes diced zucchini and roasted corn with a drizzle of truffle oil

cheeseburger

seasoned ground beef, red onion, tomato, cheddar, and shredded lettuce

caprese

fresh mozzarella, sliced tomato, basil, olive oil, balsamic reduction

smoked salmon and chive

sliced smoked salmon chive crème fraiche, fried capers, and caviar

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dips and chips

$10 per person

Minimum 10 people. Choice of 3.

Served with assorted crackers, ruffles and/or tortilla chips

Cowboy Caviar

corn, tomatoes, black beans, red onion, cilantro, lime

Spinach Artichoke

gouda, cheddar, sage darby, blue cheese, goat cheese

Buffalo Chicken

roasted chicken, franks red hot, cheese

Confit Garlic Hummus

chickpeas, garlic, tahini, olive oil, lemon, cumin

Jalapeno Popper

jalapeno, cheese, cilantro, bacon, bell pepper, sour cream

Salsa Verde

roasted tomatillos, garlic, onion, cilantro, jalapeno

Pickle Dip

kosher dill pickles, cheese, sour cream, seasoning

French Onion

sour cream, onion, garlic, seasoning

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plated menu spring

$65 per person

Chef finishing fee will apply. Minimum of 10

Breakfast - pick 4

Individual honey-spun yogurt & berry cups
Egg crissonan'wich - egg, selection of protein and cheese
Smoked salmon on english muffin with sliced hard-boiled egg, red onion, and caper
Compressed melon spheres with strawberries and mint
Overnight oats bar - selection of toppings including, banana, berries, sliced almonds, apple & cinnamon, honey
Congee cups served with 63 degree egg, green onions and sesame
Assortment of egg bites - ham & cheese, mushroom & spinach and bacon & tomato
Assortment of pastries
Tropical fruit plate
House-made cinnamon sugar donuts

Lunch - pick 2

Pork tenderloin with grilled peaches and pickled mustard seed
Mirin glazed salmon with smashed garlic and ginger cucumber salad
Gigot of lamb with eggplant caviar, harissa and crispy chickpeas
Hoisin chicken, rice, blood orange, green onion and chili
Grilled garlic and chili chicken with cauliflower rice
Build-your-own al pastor tacos - chicken, grilled pineapple, pickled onion, cilantro
Lemon and caper chicken with fingerling potatoes
Tuna niçoise - tuna, egg, green beans, potato, olives
Greek salad - olives, feta, cucumber, red onion, capers
Roasted salmon with jerusalem artichokes, halloumi, and basil
Black pepper tofu with kimchi fried rice
Ploughman's salad - green apple, dried cranberries, goat's cheese, roasted almonds, ham, romanie

Sides - pick 3

Zucchini salad - zucchini, goat's cheese and pine nuts
Herb stuffed vine tomatoes
Salted spicy cucumbers, mango and jicama salad
Guacamole
Grilled asparagus with black olive and chili gremolata

Desserts - pick 2

Macaroons from local patisserie
Raspberry yuzu and white chocolate mousse
Cherry napoleon
Sponge, vanilla custard with marinated berries
Rhubarb fool
Strawberry shortcake
Coconut and chocolate bars
A slice of summer pudding

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